

Chocolate Scotcheroos

1 cup white corn syrup
1 cup brown sugar
1 cup creamy peanut butter
2 teaspoons vanilla
4-5 cups rice krispies (to desired consistency)

Topping:
1 12-oz bag semi-sweet chocolate chips
1 12-oz bag butterscotch chips

Bring corn syrup and brown sugar to a boil in a large pan over medium heat.

Remove from heat and add peanut butter and vanilla; mix well.

Add cereal and stir gently until evenly coated. Spread onto greased cookie sheet and cool.

Place chips in a glass bowl and microwave for 2 minutes, stirring until melted. Spread over rice krispie cookies and cool until firm. Cut into bars. Enjoy!



Recipe submitted by
Michelle Lytle
McCook Retail Sales Assistant



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